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School of Culinary Arts & Food Technology - Summer Newsletter 2021

James Murphy

Technological University Dublin, james.p.murphy@tudublin.ie

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TU Dublin School of Culinary Arts and Food Technology

Newsletter Summer 2021

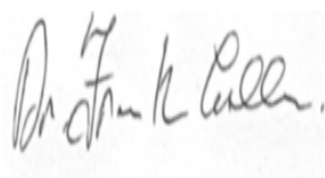
'Our Proudest Achievement'

Dr. Frank Cullen, Head of School.

Dear Colleagues, Students and Supporters,

While considering the magnitude of our move from Cathal Brugha Street to Grangegorman and the impact that our new campus will have on students and their future careers, it brings great pride that our School is part of these developments. I am also mindful of the colleagues and advocates in TU Dublin who have led the most prominent educational project in the history of the state and acknowledge the great contribution made by many. Together we have achieved the development of a genuinely excellent campus which I believe is amongst the best in the world to deliver our academic mission and professional practice provision. Over these last five years, I have witnessed the inexhaustible spirit of goodwill, time sacrifice and endurance demonstrated to ensure TU Dublin provides a state-of-the-art facility. We have all witnessed and experienced condemnation with this great project but for me at these most challenging and opportunistic times I am reminded of the words of Benjamin Franklin (1954), 'the man who does things, makes many mistakes, but he never makes the biggest mistake of all—doing nothing'.

I am also delighted to inform you that in these difficult times, our Industry partners continue to provide significant funding support towards our school and our new campus, we thank them and look forward to working with them in the Central Quad, Grangegorman. Our new campus is one of the proudest achievements in my ten years as your Head of School, unpinned by TU Dublin's dedicated administration, academic and support team. The 2021-2022 academic year will begin soon and with the rollout of the vaccine, I look forward to welcoming our students to Central Quad, Grangegorman in September. We are about to venture into a new and exciting academic year but my excitement is curtailed when I reflect on our graduates of 2021, who did not get to experience the full on-campus practical skills delivery that we all cherish. We will invite you back to participate in Master Classes in our new 150 seater Cookery Demonstration Theatre.



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School of Culinary Arts & Food Technology 'Newsletter'
Submissions (Next Issue) - Please e-mail submissions for
inclusion to: james.p.murphy@tudublin.ie Thank you !!

Colleagues, Friends and Supporters

It is with great sadness that our school remembers current colleagues and cherished supporters who passed away recently, including our retired colleagues. Our school extends our deepest sympathy in particular to the family and friends of **our student David Scott** who passed away recently, David (**photo below left side**) was a student on our DT432D stage 1, Part-time programme in Culinary Arts, Cathal Brugha Street. You may wish to write a condolence for the family on RIP.ie link <https://rip.ie/death-notice/david-scott-tallaght-dublin/455724> Our school also extends our deepest sympathy to the family and friends of **Umberto Caselli (photo below right side)**, Mr. Caselli was a charismatic Italian bar operator, historical President of AIBES (Italian Bartenders Association) and Honorary IBA (International Bartenders Association) President plus founder of the ABI professionals. **RIP Umberto Caselli man of style and passion.**



School Welcomes 'Bereavement Resources'

Serious loss is something almost all people have to face at some time in their lives. Whether or not it is the first time you are confronted with bereavement – you probably will feel that you are quite unprepared for this. Bereavement confronts us with a very difficult task: the task to strike a balance between getting on with our own lives on the one hand, and allowing time and room for grieving on the other. Some people try to overcome their loss too quickly, which often results in their grief 'catching up' with them in one form or another. On the other extreme, some people don't allow themselves to get on with their own lives at all, since they feel this would be a betrayal of the person they lost.

Even though the person you have lost may be at the centre of your thoughts, it is very important that you look after yourself in this difficult time – even though you sometimes may not feel like it. **Here are some tips which can help yourself and others through grieving:** <https://www.dit.ie/counselling/psychoeducationalsupportoptions/bereavement/>

Colleagues, Friends and Supporters

Thank You Colleagues

'Thank you on behalf of myself, my sister and the Burke family for the kind messages of support that we received on the loss of our dear Dad. The card (right side) includes a painting by my Dad'. (Dr Roisin Burke, Senior Lecturer, School of Culinary Arts & Food Technology, TU Dublin).

The family of the late

Edmund Burke,

beloved father and grandfather, wish to convey our sincere thanks for your kind expression of sympathy in our recent sorrow.

Your kindness and sympathy is deeply appreciated and will always be remembered.



Good wishes to Pat McCann (CEO, Dalata Hotels Group)

The School of Culinary Arts & Food Technology wishes **Pat McCann, CEO, Dalata Hotels Group (photo right side)** the very best wishes as he recently announced that he is to step down as CEO of the Dalata Hotel Group, the largest hotel operator in Ireland with a growing presence in the United Kingdom.



TU Dublin joins the Irish Universities Association (IUA)

TU Dublin has agreed to become a member of the Irish Universities Association (IUA). As the voice of the University sector in the Irish Republic, the IUA is best placed to represent TU Dublin's interests as a new type of University and to reflect our scope, scale and ambition. **Professor David FitzPatrick (President TU Dublin)** stated that *'this is a time of great change in Irish Higher Education, and he looks forward to working with colleagues across the University sector to place TU Dublin at the centre of a sustainable, competitive university system for Ireland's foreseeable needs'*. From 1st June 2021, the IUA members will include **Dublin City University, Maynooth University, NUI Galway, Trinity College Dublin, University College Cork, University College Dublin, the University of Limerick and Technological University Dublin.** The enlarged organisation will account for over two-thirds of all students in higher education, over 80% of international and postgraduate students and almost 90% of research spending in the sector.



School's New Home 'Central Quad', Grangegorman

New opportunities (FOR YOU) to get involved

The **School of Culinary Arts and Food Technology's** new home is based now within the 'Central Quad' Grangegorman Campus (*West Wing—see new photos below and the following pages*) starting in June 2021. Central Quad contains the following specialised facilities for our students and staff [6 Hot Kitchens, 1 Product Development Kitchen, 2 Bakeries and 3 Pastry kitchens, 2 Restaurants, 1 Training Bar, 1 Beverage tasting laboratory a 150 seater Lecture Theatre & Demonstration kitchen and a culinary shop. Our school welcomes all enquiries from food, beverage, hospitality, retail and service providing companies plus universities and colleges to get involved. To find out more visit <https://www.tudublin.ie/explore/our-campuses/grangegorman/campus-development/>



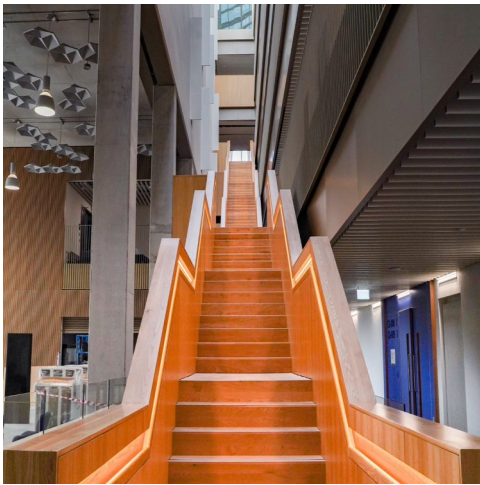
Jackie Rigney, School Business Development Manager welcomes your enquiries e: Jackie.rigney@tudublin.ie

New Campus - Main Features

- **Largest investment** in Higher Education in Europe.
- Brings together many of TU Dublin's city-centre activities in **one vibrant, cutting-edge campus**.
- Provides students with an **incomparable educational experience**.
- Welcoming environment where **students and staff can explore their abilities and reach their full potential**.
- Extensive Refurb - Lower House, Rathdown House & Park House (**student's facilities**).
- **Access / Transport** (essentially designed for pedestrian/cycle access). Luas Lines (Green Line-Stops entrance to Campus ; Red Line -7 mins walk from Smithfield). Dublin Bus: 46A-stops beside campus on NCR; 83 & 4-stops at Broadstone; 38 & 39 – stops at Stoneybatter. Dublin Bike Stations. Car Parking: Designated spots at NCR entrance & East Quad (by permit, operated by APCOA presently. Park House more spots due soon).

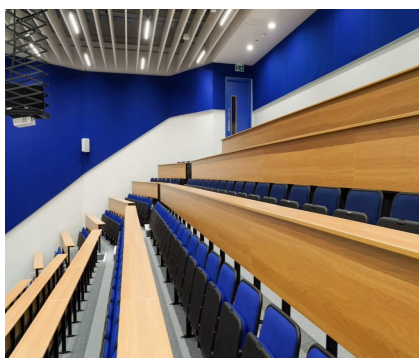
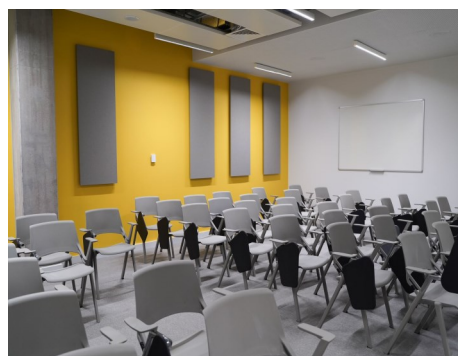
School's New Home 'Central Quad', Grangegorman

School's New Facilities



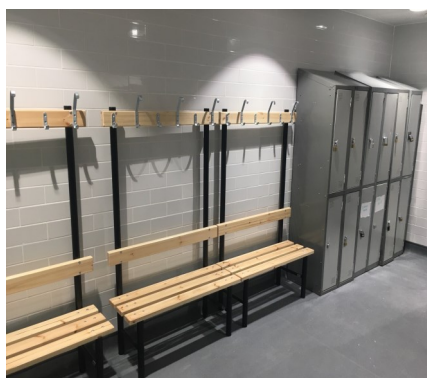
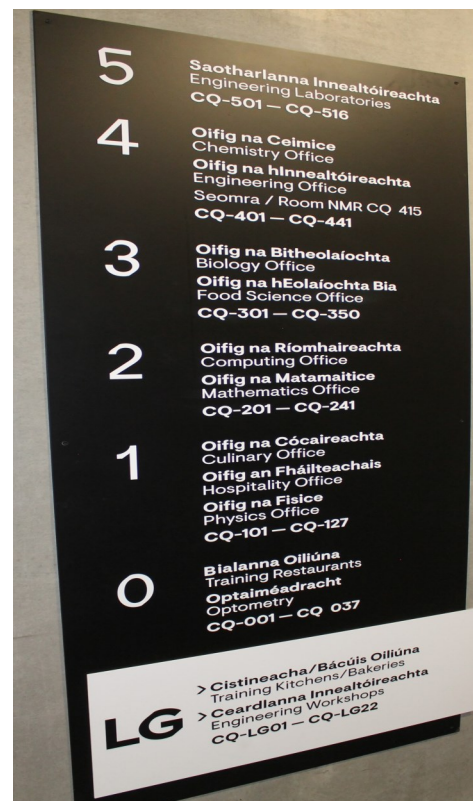
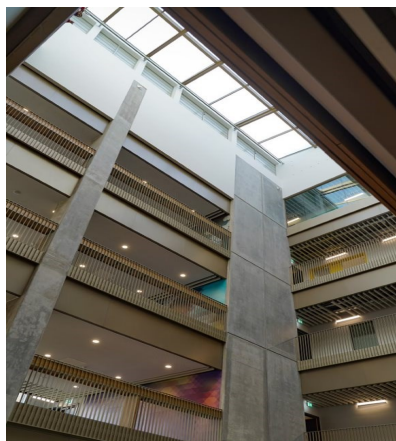
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School's New Facilities



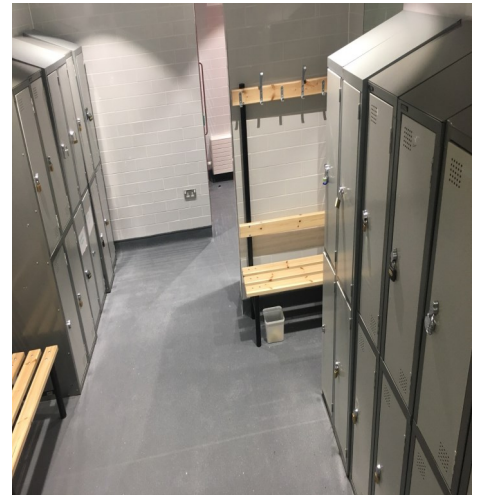
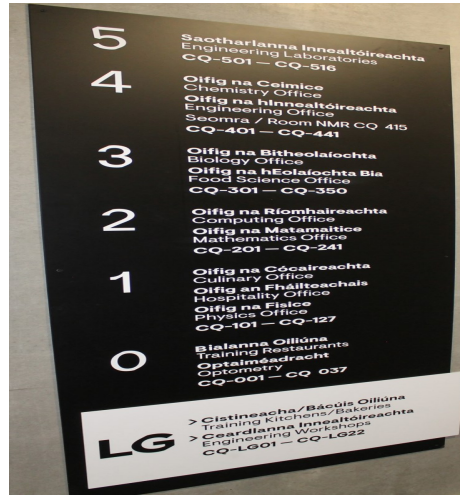
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School's New Facilities

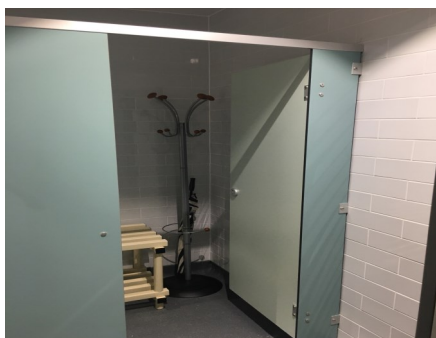
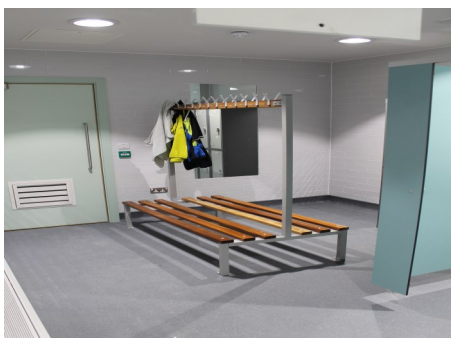
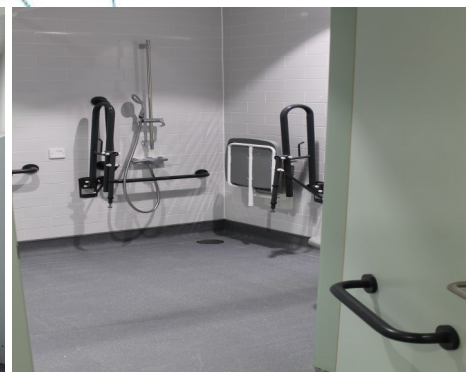
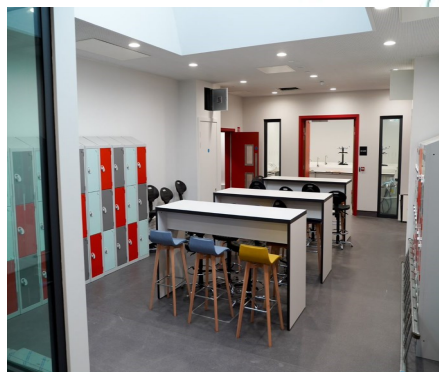


School's New Home 'Central Quad', Grangegorman

School's New Facilities



Infinite
Possibilities



The Irish Times Features School's 'Gastronomy Programme'

THE IRISH TIMES

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Marie Claire Digby

The main course at TU Dublin

If you have a strong interest in food and are searching for a new challenge, applications are now open for the fifth student intake for the MA gastronomy and food studies course at Technical University Dublin. The course is part time, over two years, and will be based at the campus at Grangegorman.

Study modules include history and politics of food, food writing and media, food education, consumer culture and branding, current issues and debates around food, the culture of drinks and historic cookbooks.

"Food in Ireland takes centre stage, as the study of Irish food spans from prehistory to the present day, including poetry and mythology as well as present-day business models and tourism," says programme chairman Dr Máirtín Mac Con Iomaire. "Applicants to the part-time programme typically come from a diverse set of backgrounds, experiences and occupations, strengthening the multidisciplinary character of the programme and the ethos of open exchange and reciprocal learning."

tudublin.ie/study/postgraduate/courses/gastronomy-and-food-studies/

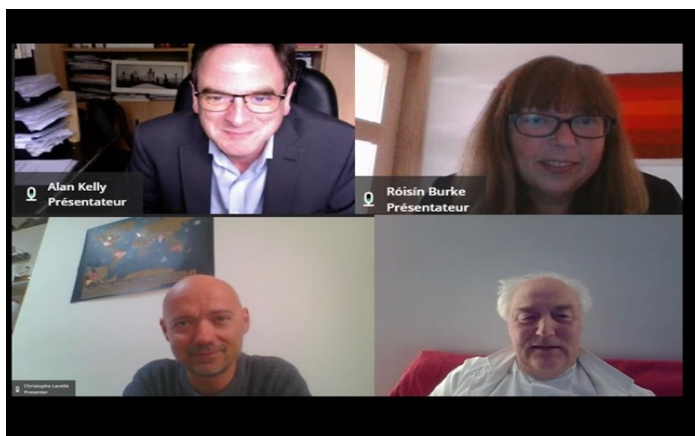
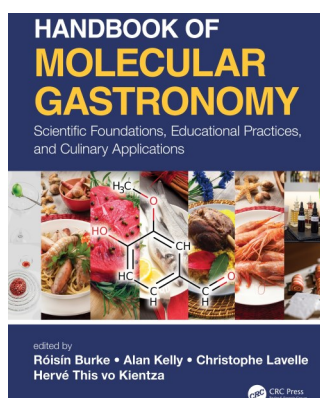
Fionnán's Research Features on 'Whiskey Talkin on BBC2'

PhD candidate Fionnán O'Connor in the School of Culinary Arts and Food Technology who is on a COAT scholarship and into his final year where his thesis topic is *'What were the formative considerations in the development of Irish whiskey mash bills (1760-1974) and how can their specifically gastronomic aspects help to drive innovation in contemporary Irish distilling?'* Fionnán co-presented a hour long documentary called Whiskey Takin on BBC2 early June 2021.



Handbook of Molecular Gastronomy Launched

Our school congratulates our own Dr Róisín Burke and the co-authors on their recent publication (details below) and subsequent seminar launch which we believe was a great success, one of many (we are informed) to be planned going forward. The four Editors of the Handbook of Molecular Gastronomy, **Róisín Burke (TU Dublin), Alan Kelly (UCC), Christophe Lavelle (National Center for Scientific Research) and Hervé This vo Kientza (National Institute for Research in Agronomy)**, hosted an online conference to launch the *Handbook of Molecular Gastronomy: Scientific Foundations, Educational Practices and Culinary Applications* on Wednesday, 12 May 2021 from 1pm. The event featured a welcome address by **H.E. Vincent Guérend, French Ambassador to Ireland**. There was such a positive response to the event that a second seminar is planned for **June 30th 1pm-4.30pm Irish Time**. Details of the event will follow when all is confirmed.



PhD Student Michelle Darmody's Research Published

Dr Máirtín Mac Con Iomaire. (Senior Lecturer, SCAFT) informs us that our **PhD Student Michelle Darmody** who's research paper entitled '**A kitchen at the heart of a school – an investigation into school meals in the Republic of Ireland**' was published recently in the '**Irish educational Studies**' Journal published by Taylor & Francis. **Paper Abstract:** *Free school meals provide support to vulnerable families in the Republic of Ireland. Funding is allocated as part of an anti-poverty strategy. An investigation was carried out to discover if the school meal could be used to provide nutritious scratch-cooked food as well as providing opportunities for increased socialisation and pedagogy. Food affects students in a myriad of ways and schools are in a unique position to guide what and how young people eat. This article draws on data from an ethnographic study in an inner city Dublin school. The school recently had a scratch-cooking canteen embedded within it. Using a case study methodology, this paper investigates whether this type of canteen can lead to the school becoming a more food literate entity by building a scaffolding that can facilitate a greater knowledge of food throughout the school, increased interest in tasting new foods and spaces for socialisation over a meal.* **Full Article available at** <https://doi.org/10.1080/03323315.2021.1929393>

School Lecturer assists Diageo Raising the Bar Initiative ‘Emerging Stronger’

As part of their €14million “Raising the Bar” initiative Diageo held a two hour webinar hosted by broadcaster Ivan Yates at the Virgin Media Studios in Dublin. The theme of the show which was broadcast live on Tuesday 11th May 2020 was “*Emerging Stronger*”. Representing the **School of Culinary Arts & Food Technology** was our colleague, **Jim Mc Cauley**. As well as offering opinions on how the trade might emerge stronger, Jim also spoke about his own **PhD Oral History research on rural publicans in the Northwest of Ireland**. The show was broadcast to over **7000 publicans** across the island of Ireland and guests included: **An Tanaiste, Mr Leo Varadkar, Professor Luke O'Neill from TCD and Economist - David Mc Williams**. Jim joined a discussion panel which included **two Directors from Diageo, Hilary Quinn and Nigel Owens** as well as the **Chairperson of the LVA, Mr Noel Anderson**. The webinar was supported by the **Licensed Vintners Association, the Vintners Federation of Ireland and Hospitality Ulster**. Diageo’s Raising the Bar initiative is aimed at supporting the licensed trade across the Island of Ireland to re-open their doors and recover following the severe impact of the Covid-19 pandemic on the licensed trade, which has seen some pubs closed for over 450 days.



School Supports World Intellectual Property Day

Our school were delighted to join colleagues in celebrating the recent **World Intellectual Property (IP) Day** for 2021 (hosted by ,Hothouse, Synergy and the LINC at TU Dublin) the event highlighted how a strong IP strategy can help to build competitive and resilient SMEs and help bolster Ireland's reputation as a Global Innovation Leader. Speakers at the event addressed the following areas identification, protection, and leveraging of IP assets for business growth, plus the business opportunities that can flow from IP licensing, and the range of options available to finance innovation. For more information please see: <https://www.tudublin.ie/explore/news/world-intellectual-property-day-26-april-2021.html>



School MA Graduate Commissioned for TV Food Series

Our school wishes to congratulate **Tadgh Byrne, Graduate of our MA Gastronomy and Food Studies** (photos below) who was commissioned recently by St Patrick's Festival to put together a special five part series which addressed **the history of Irish food**. Throughout the series Tadgh interviewed our own **Dr. Máirtín Mac Con Iomaire (Senior Lecturer, School of Culinary Arts & Food Technology, TU Dublin)**, and other graduates of the MA Gastronomy and Food Studies programme in TU Dublin including Paul Smith, Santina Kennedy, Anne Dempsey, Karen Noble and Kate O'Hora. The link to the programme is <https://www.stpatricksfestival.ie/events/a-history-of-irish-food-with-tadgh-byrne-ep-4>



'Why Ireland's older pubs are part of our cultural heritage'

Original Irish pubs have unique interiors that provided the design template for pubs around the world. Particular types of older pubs are even more important: those that have largely retained their original shopfronts and interiors act almost as interactive museums. Seemingly preserved in aspic, they allow customers a window to the past. If your grandfathers or uncles supped in these places, or you suppose that they did, you can imagine their past by experiencing these places. Despite the temptation to change décor over the years, these old pubs have remained largely unchanged from when they first opened in the 19th or early 20th century. Changes to the laws affected the signage of Irish pubs, in England for example, pubs had traditionally used pictorial signs aimed at those who could not read, so pubs were commonly called after their sign (for example, the Red Lion). Irish pubs are more likely to contain the licensee's name above the door (**Marian McGarry, GMIT**). Full article: <https://www.rte.ie/brainstorm/2021/0315/1204062-ireland-pubs-decor-interiors-heritage/>

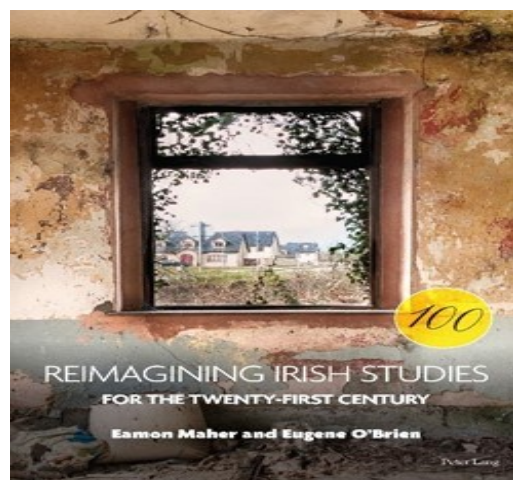


'Drinking spaces in strange places: New directions in Irish beverage research'

(Dr Brian Murphy, Senior Lecturer, School of Culinary Arts & Food Technology, TU Dublin)

Our school congratulates **Dr Brian Murphy (Senior Lecturer)** who's research entitled ***'Drinking spaces in strange spaces: New Directions in Irish beverage research'*** is published in chapter form within a new book called ***'Reimagining Irish Studies for the 21st Century'*** part of the 100 volume Reimagining Ireland Series. The chapter concerns the potential/breadth of beverage studies/research in Irish academia. Dr Murphy argues that Irish beverage research forms 'an important subset of food studies, beverage scholars have also been developing their own distinct research field and this chapter posits that recent forays into beverage studies have the potential to play an important role in an Irish Studies context. A context that has reached far into many other interdisciplinary areas including sport, food and tourism. The developing role of beverage studies presents an interesting topic when viewed through an epistemological lens. Its history lies in the applied arts of service and hospitality'.

He concluded by reminding us that Ireland has a unique relationship with beverages. Though not always positive, it has nonetheless acted as a cultural backdrop for many aspects of our society. Just as food studies has become defined by a strong research agenda, this research argues that the field of Irish beverage studies deserves similar consideration. It posits that beverages can be considered a legitimate part of the Irish Studies research agenda and suggests that a new cohort of researcher is emerging in the field, one that comes from the more practical and applied side of the sector. Other academic disciplines populates by historians, sociologists and literature scholars will always have a keen interest in the topic but this new cohort has the potential to complement more traditional approaches by focusing on new emerging areas of beverage and beverage spaces. Products such as coffee, tea and non-alcoholic alternatives are increasingly being foregrounded and deserve considerable attention as new Irish generations engage with beverages and the places of its consumption in previously inconceivable ways. He finishes by arguing that beverage studies, particularly in an Irish Studies context, deserves a similar academic fate but only time will tell whether the valued research contribution it makes will ultimately be recognised.




'PostGraduate Diploma in Global Food & Drink Leadership' launched

The School of Culinary Arts and Food Technology is delighted to announce the launch of our exciting new programme for those who wish to enhance their leadership skills in one of Ireland's most dynamic and vibrant sectors. **The (TU 235) Postgraduate Diploma in Global Food and Drink Leadership (starting September 2021)** has been designed to foster participants' understanding of the food and drink sector and to provide a leadership perspective on key issues facing the industry. **This NFQ level 9 Blended Learning Programme will be delivered part-time over 18 months (3 semesters) and encompasses important thematic areas such as leadership, policy, sustainability, food media and new product development.** To facilitate both industry demands and the candidate's work-life balance, the course will be taught using a bespoke blended learning format. This approach will provide students with the **perfect balance of on-campus and off-campus learning.** Students will attend the campus for two consecutive days four times per semester. Outside of these on-campus periods, there will be weekly online engagement and classes throughout the course using the University's virtual learning platform, Brightspace. There are three single-semester modules on the course: Food Discourse in the Media, Gastronomic Engagement and Global Food Policy and Culture. In addition, there are two modules that are delivered across two semesters, Integrated Food and Drink Innovation and Integrated Food and Drink Leadership. On successful completion of the Postgraduate Diploma in Global Food and Drink Leadership, graduates may choose to progress to master's level by completing an optional dissertation semester. **School management are delighted to welcome this new programme and look forward to a successful first intake this September.**

Further information; School Office: Scaft@tudublin.ie Dr. Brian Murphy (Senior Lecturer, Scaft, TU Dublin): Brian.J.Murphy@TUDublin.ie Jackie Rigney (Business Development Manager, Scaft, TU Dublin): Jackie.rigney@tudublin.ie



**Postgraduate Diploma in
Global Food &
Drink Leadership
TU235**



'PostGraduate Diploma in Global Food & Drink Leadership' launched

Who should apply?

The Postgraduate Diploma in Global Food and Drink Leadership is targeted primarily at those already working in industry who are seeking to enhance their understanding of how the food and drink sector operates. Applicants should have:

An NFQ Level 8 undergraduate degree or equivalent with classification (2.2 or higher) in a relevant discipline or an NFQ Level 7 undergraduate degree in a relevant discipline together with significant industrial or academic experience.

Note:

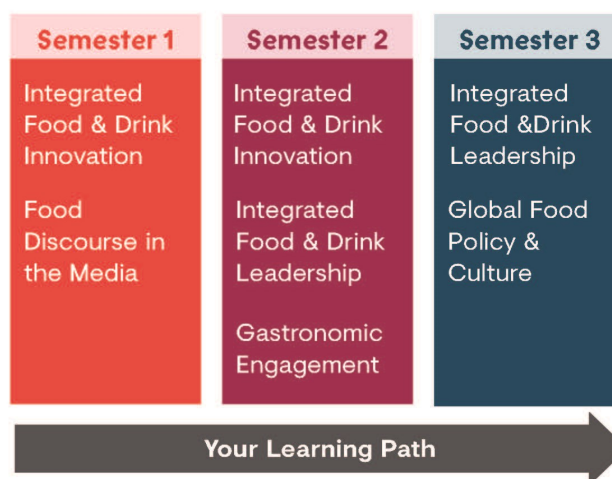
Candidates who do not reach the minimum academic requirements but who can demonstrate sufficient sectoral knowledge and experience may be considered for entry to the programme. Candidates may be required to attend for an admission interview.

A blended learning approach

To facilitate both the demands of industry and the participant's work-life balance, the programme is delivered using a bespoke blended learning format. This approach will involve a combination of education, expert input and peer-to-peer networking. Participants will have access to a balanced mix of on-campus and off-campus learning. They will attend our new state-of-the-art campus for two consecutive days four times per semester. Outside these on-campus periods, participants will have 24/7 access to the University's virtual learning platform "Brightspace" and there will be weekly online engagement throughout the duration of the programme.

Your learning path

The programme is delivered part-time over 18 months and encompasses important thematic areas such as leadership, food policy, sustainability, food media and new product development. It is delivered over three consecutive semesters (see below). There are three single-semester modules: **Food Discourse in the Media, Gastronomic Engagement** and **Global Food Policy and Culture**. In addition, two of the modules are delivered across two semesters, **Integrated Food and Drink Innovation** and **Integrated Food and Drink Leadership**.



Programme outputs

On completion of the programme graduates will be able to:

- Demonstrate a detailed knowledge of current thinking practices in the domestic and international food and drink sector.
- Apply an understanding of selected global food and drink issues to current work practices when formulating judgements.
- Evaluate the influence key stakeholders exert on different parts of the food and drink chain.
- Critically analyse how consumers and producers engage across different media and in different environments and develop best practice ways of using such engagement to best business advantage.
- Identify the fundamental principles underpinning modern leadership within a variety of organisational settings.
- Critically evaluate the implications of sustainability as a key driver in the food and drink sector and the importance of the UN Sustainability Development Goals to the sector's future development.



'Specialist Training and Orientation' For School Staff

Our school was delighted to take part in the recent specialist training and orientation activities kindly organised by PPPco in association with Sisk Ltd for all staff. Due to the Covid 19 restrictions these training sessions were tightly managed and controlled to ensure that all staff were kept safe throughout the events. The specialist training events were also captured (**via video recording**) and are now available **for all staff on One Drive**, some of the equipment covered (see photos below) within these training activities included 'Unox and Tom Chanley Ovens', cold room and canopy areas, Banmarie holders, Salamanders, Open burners, Fridges and freezers, heat conductors, counter top fryers, dishwashers, stock pot cookers and the Combi Ovens amongst others. **Our thanks to everyone involved.**



School Congratulates New VFI President

The School of Culinary Arts & Food Technology, TU Dublin wishes to congratulate our colleagues in the **Vintners Federation of Ireland (VFI)** as they recently elected their **new President Mr. Paul Moynihan (photo right)** from Moynihan's Bar, Paul is a third generation publican from Donard, Co Wicklow. The VFI have been active supporters of our school for over 40 years now and we look forward to working with the VFI on our new campus here in Central Quad, Grangegorman Campus. Our school also wishes **all the VFI members the very best of success towards the re-opening of the hospitality and bar industry**, please remember we are right behind you with dedicated supports and expertise as you require.



School's Shares Expertise, Knowledge and Skills via Social Media Platforms

The **School of Culinary Arts and Food Technology's** staff have developed and maintain a number of social media platforms which afford our school the opportunity to share our expertise, knowledge and skills with the wider world. Join up with us and share with your colleagues and friends. **TU Dublin Food Forum @TUDubFoodForum; foodnerds #tudublinfood #foodstudies #culinaryarts #Dublin**



Food Product Development '*FPD Chef of the Year*'

The **FPD teaching team delivered the Food Product Development module** on-line this year our 4th year students had expected to start work on their product development in the kitchens in Cathal Brugha St but instead found themselves making prototypes from home, using ingredients and equipment that they had available in their own kitchens. However, the teaching team need not have worried as the students rallied to the challenge and worked hard to find innovative ways to complete their FPD assignments. The co-operation, advice and help between students was astounding. **Gerald Koll and his team in the food stores**, whilst in the middle of packing for the move to Grangegorman, organised some of the more unusual ingredients to be collected by the students living nearby, students posted each other ingredients that were difficult to get in some areas of the country, shared videos, websites and know-how. They roped in parents, flatmates, neighbours and even the postman to act as panellists for their sensory analysis. The innovation has been extraordinary despite the challenges they have faced and the prototypes that were developed have met the brief which was to produce a sustainable new food or beverage product by reducing or replacing ingredients from animal sources with plant based alternatives. So, it was with great difficulty that a single prototype was selected and a student crowned "**Food Product Development Chef of the Year**"

We were delighted that Blenders agreed to virtually judge the work and also kindly provided some wonderful prizes. Students submitted video presentations and posters, and 10 were selected for further evaluation. Our judges, who had the unenviable job of selecting the winners, were **Julie Delany, Blender's Brand Manager and David Chandler, Blender's Sales Director**. Places were tightly contested, but eventually "white smoke" emerged, and the results were announced in our virtual kitchen.

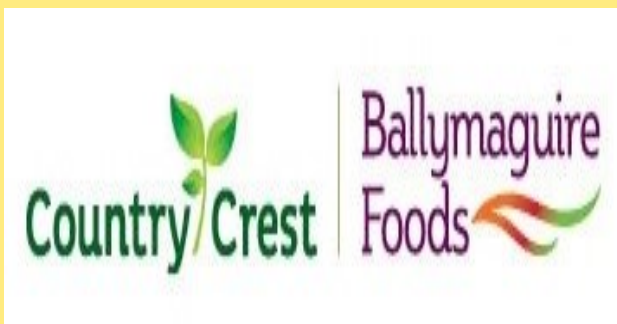
- 1st prize worth €400 (Dinner for 2 Michelin Restaurant) was won by **Eimhear Lee** with her prototype ***Seaweed and Spice Curry Paste***
- 2nd prize worth €300 (Dinner for 2 Michelin Restaurant) was won by **Hannah Southern** with her ***BARE BAR, a salted caramel and blueberry flavoured bar***
- 3rd Prize €200 went to **Liam Byrd** who developed ***Black Clove BBQ Sauce***
- Best Poster €100 was designed by **Eve McGinn**

Runners Up (**Dominic Doody, Michael Stapleton, Isobel Maher, Kevin Mulvaney, Rachel Bauress, Erin McElwee**) were presented with a cash prize of €50. A big thank you to Blenders for all their continuing support and Bon Voyage to all the 4th years from The FPD Team (**TU Dublin Lecturers: Anna Cruickshank, Therese Cadden, Pauline Danaher & Shannon Dickson**)

Ballymaguire Foods School Supporter

The School of Culinary Arts and Food Technology is proud to highlight our school supporter

'Ballymaguire Foods' in this issue. **Company Background:** Ballymaguire Foods, a sister company to agri-food business Country Crest, was established in 2008. The company was born from the highest quality and expertise in fully integrated food production – from primary production to wholly owned and assured fresh produce and beef supply. Based in fertile lands of North County Dublin – a highly central location for transport. They have built an in-depth understanding of their markets, customers and consumers. They use this knowledge to develop and launch successful products that fit consumer lifestyles, giving them market-leading positions and a reputation for innovation and excellence. **Their People:** a dedicated and driven team of people, from their chefs in new product development, and producers, to quality control, technical managers, operations and relationship managers – all of whom are passionate about delivering the best quality healthy food, using the best of ingredients – just like what you would make at home. The team is headed up by **Ed Spelman**, an accomplished chef who has worked with some of the highest profile chefs in Ireland and the UK. **Their Vision:** to lead the way in sustainable healthy food innovation. **Their Values:** *Sustainability:* We are guardians of the land and treat it with respect and care. *Teamwork:* We build success together, fostering talent and communicating respectfully with each other. *Integrity & Trust:* We are honest and transparent in all our dealings with people. *Quality:* We work hard to deliver the quality our customers deserve. *Community:* We are part of a wider community and are proud to play a responsible part in it. *Innovation:* Our business thrives on innovation. We are always open to new ideas. *Giving Back:* We share our knowledge and time to help develop our industry, encouraging the next generation of innovators in Ireland and developing countries. **Our school thanks Ballymaguire Foods / Country Crest we look forward to our bright future together.**



Ballymaguire Foods Training Kitchen and Restaurant, Central Quad, Grangegorman Campus.

Supporting the Re-opening of Irish Hospitality #SupportIrishHospitality

Our school supporters **MusgraveMarketplace** as they launch their **#SupportIrishHospitality** campaign (see photo below) , to support the reopening of hospitality in Ireland. For this campaign they have partnered with a number of their customers to promote their businesses and they are using media partners and a digital campaign, in addition to the ads they took out in the 7 major daily papers recently, to put the spotlight on the industry. **Our school is proud and delighted to actively support this MusgraveMarketplace initiative**, we are encouraging all our students, colleagues and supporters to get involved and use #SupportIrishHospitality and to post short videos to encourage everyone to support their local hospitality industries. Our school accepts that it has been a tough year and a half for our industry, and with this campaign we also want to do everything we can to help them get businesses back on their feet. **MusgraveMarketplace Training Kitchen and Restaurant (photos below) in TU Dublin Central Quad , Grangorman** welcomes you to get involved and to become a part of this generations chefs, baking and pastry arts, bar and restaurant management, food science and entrepreneurship students on their careers.



MusgraveMarketplace Training Kitchen and Restaurant, Central Quad, Grangegorman Campus

School Colleague Develops Entrepreneurship Digital Badge for HEI's

Our school congratulates **Dr. Kathleen Farrell** who has collaborated with CEEN (the Irish national network for promoting and developing entrepreneurship and enterprise, at third level) for many years now. CEEN aims to create a sustainable national platform for raising the profile, extending engagement and further developing entrepreneurship across the Irish HEI sector. As part of CEEN Kathleen worked with representatives from **Munster Technological University (MTU)**, **DCU**, **IADT Dun Laoghaire** and **DKIT** to develop a **digital badge in entrepreneurship for HEI's**. She has engaged in the successful delivery of this new digital badge to 25 students online in May 2021.



Erasmus+ European Masters Programme M.Sc. in Food Innovation and Packaging Design Celebrates 10th Anniversary (FIPDes, <http://www.fipdes.eu/>)

10 years ago four universities came together to make an application under the prestigious Erasmus Mundus Joint Master Degree (EMJMD) an 'international study programme, jointly delivered by an international consortium of higher education institutions'. In our case the four universities, had different specialisms which together built the foundation for the M.Sc. in Food Innovation and Product Design (FIPDes). In *AgroParisTech, France* it is *Food Science and Technology, and Sustainability*; in *Technological University Dublin, Ireland* it is *Business, Marketing and Culinary expertise*; in the *University of Naples Federico II, Italy*, it is *Healthy Food Design* and in *Sweden* it is *Food Packaging Design and Logistics at Lund University*. In 2018 the European Commission recognised FIPDes as a "Success story" and as a "Good practice example". One key ingredient which has helped the consortium achieve these goals has been what we call 'enjoy ness'. We have evolved from initially being strangers to colleagues and very quickly to friends and members of the '**FIPDes family**'.

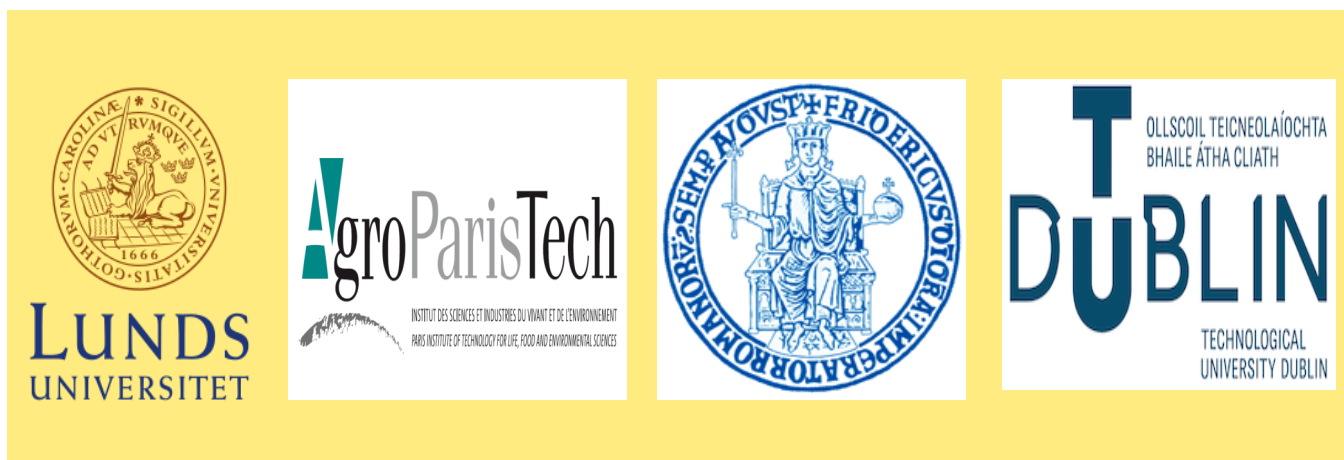


**The FIPDes
Family**

Over the years there have been many friendly and in-depth pedagogical debates and brain storming sessions to ensure that FIPDes is and remains a top quality educational programme. The FIPDes academic year starts in Paris, in September, with the FIPDes week. This is a pivotal week for staff and students (incoming, year 2 and outgoing as well as alumni) to meet together. For the consortium it is a week of meetings which culminates in the graduation ceremony for the outgoing cohort. Then its time to visit Dublin for Semester 2 and experience the culinary delights of one of Europe's largest culinary schools. In contrast to the 'cooler weather' of the northern regions, when we met in Portici, Italy we worked 'al fresco' in the warmth of the Italian sun and in the shade of a lemon tree. In Sweden we experienced 'fika', which is often translated as "a coffee and cake break", but it is much more than that. It is an important part of Swedish culture and is considered an essential part of the day.

Erasmus+ European Masters Programme M.Sc. in Food Innovation and Packaging Design Celebrates 10th Anniversary (FIPDes, <http://www.fipdes.eu/>)

During the last decade the consortium have shared many fruitful experiences such as meeting students of *more than sixty five different nationalities and a global network of socio-economic and research partners from the five continents*. The FIPDes family is not only made up of the consortium and the administrative staff but also the students. Like us they join as strangers but very quickly they become lifelong friends, there has even been a 'FIPDes wedding' and one or two are in the planning. **The alumni have formed the FIPDA group (Food Innovation and Product Design Alumni)** and this provides opportunities for FIPDes graduates and students to network and keep in touch about various topics such as career advice, advice on moving to different countries etc. *When the students join the FIPDes programme the whole group stays together in semesters 1 and 2 of year 1 and in year 2 they either move to France, Italy or Sweden depending on the specialism that they opt for. When in TU Dublin they showcase the food products that they have developed during their semester there and many are influenced by traditional foods from their countries.* It is always wonderful to see the myriad of dishes and drinks that they produce.



There are many opportunities throughout the programme when the students work together on project teams and this helps to unify them through their drive and enthusiasm to achieve a common goal. **Another essential ingredient in the success of FIPDes are the administration team who have been key to keeping the programme running smoothly for teachers and for students.** *What will the next ten years bring for FIPDes? The programme is firmly established and has grown from strength to strength.* The essential ingredients of enjoyment and the FIPDes family have shown that together we can achieve great things and through a joint education approach we can improve the nourishment of future generations around the globe. Let us keep doing what we are doing and together face the challenges that lie ahead for the global food industry!

School Congratulates 'Relay for Life Challenge' Fundraising Event

Over 50 teams and 52 individuals registered by staff, students, and friends of TU Dublin, helped to raised a nearly **€70,000 for the Irish Cancer Society** (via the 'Relay for Life TU Dublin Challenge'), which ended recently. Everyone involved either ran or walked 155 km throughout the months of March to raise these much needed funds. The organising committee aimed to reach an overall target of €75,000 so all your help and support was welcomed and deeply appreciated .



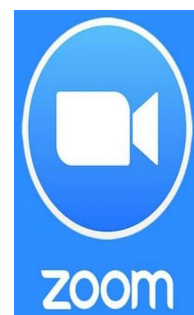
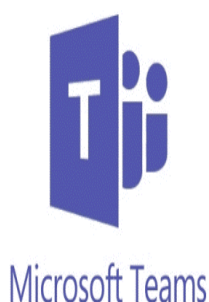
School Staff Develop Academic Student Supports for Teaching and Learning

MS (Microsoft) TEAMS / Zoom / Bongo: Colleagues have adopted various video Conferencing software to maintain student engagement and towards tutorial advice and instructions to drive student activity towards TU Dublin's VLE system/s.

Training Videos / Video Streaming: School colleagues have developed video resources based on their subject discipline areas for students and the general public which they share across various platforms (i.e. Youtube, Google Drive, Arrow-TU Dublin's digital repository, Instagram etc). Listed below are just a couple of these amazing videos; <https://arrow.tudublin.ie/tfschafvid/> <https://www.youtube.com/watch?v=M3w-yJWPfIQ>
<https://www.instagram.com/iamqueenofcakes/> <https://www.youtube.com/watch?v=CoW2ZUhtEtM>

Brightspace: TU Dublin dedicated Virtual learning environment, many colleagues have expanded their traditional classroom activities and support systems by providing (resources, materials, assessments, tutorial supports etc.) within Brightspace for their students, fellow colleagues and external examiners alike.

OneDrive: School colleagues have migrated further and additional resources (documents, photos, videos, training materials) into this internet based storage platform for students and colleagues alike.



School Welcomes New E-commerce Alliance for On-line Retailers

Our school welcomed the introduction of a new alliance with online retailers as well as e-commerce and delivery platforms to **strengthen standards for the online sale of alcohol to further safeguard Irish consumers**. While the closure of the hospitality sector due to the pandemic resulted in a decline in overall alcohol consumption in 2020 in Ireland. The rise in at-home drinking as a result of the Covid-19 Lock-downs has forced many brand-owners to shift channel investment into e-commerce by necessity according to the IWSR in a recent statement on the five key trends that will shape the global alcohol market in 2021. A range of Irish-based drinks producers are among the 12 leading global beer, wine and spirits producers and 12 prominent global and regional online retailers, e-commerce and delivery platforms to form this global alliance to implement industry standards for the sale of alcohol online.

The new alliance will develop global standards of responsibility that:

- enhance safeguards and security measures so minors are unable to buy alcohol online
- put in place mechanisms to prevent beer, wine and spirits being delivered to minors or to individuals showing visible signs of intoxication
- promote global standards as a resource to support the development of national in-country codes and practices for the online sale and delivery of alcohol, which build on local and national regulation.

In Ireland, the new alliance aims to prevent the online sale and delivery of alcohol to minors and to reduce harmful drinking among adults. “The rise of e-commerce offers opportunities for Irish producers to break into new markets and reach new consumer segments,” said Drinks Ireland Director Patricia Callan, “Irish producers are committed to doing this in a responsible manner and are delighted to join this global collaboration between drinks companies and e-commerce platforms which is the first of its kind.



SuperValu supports new Food Academy Producers in stores

SuperValu announced 45 new Irish food producers who have completed the Food Academy programme, supported by Bord Bia and the Local Enterprise Offices (LEOs). The products are on sale in selected SuperValu stores now. A recent study stated that increased consumer demand for Irish products (41%) is the number one driver of growth, followed by increased exposure and opportunities through Food Academy (27%). Now in its eighth year, Food Academy is a unique food business development programme between **SuperValu, Bord Bia and the Local Enterprise Offices**. Participants in the programme receive training in food safety, market research and branding, marketing, finance, sustainability, and business development.



Colleagues urged to Support University-Enterprise Survey 'now live'

Mike O'Connor (Assistant Head of School, Culinary Arts & Food Technology) kindly reminds colleagues to actively engage with TU Dublin's first University Enterprise Survey which is live now, full details below.

The survey is being brought forward by **Convène**, a €17.5 million funded exciting new University-Enterprise cooperation model **designed to help alleviate the problems COVID-19 is causing for businesses in Dublin and the wider skills shortages in the Dublin region**. **Convène is a partnership between TU Dublin and the UCD Innovation Academy.**

The purpose of this survey is to gauge current University-Enterprise Cooperation activities in the Technological University Dublin. The survey is detailed and is designed to measure attitudes, drivers, barriers and mechanisms as to how we engage with enterprise right across TU Dublin. This survey will allow us to benchmark against current best practice activities in similar universities, including European TUs. There **are 2 different surveys to capture the experiences of both our Academic and Professional Services staff**, so please select the most appropriate survey for you.

[Academic Survey](#) or [Professional Services Survey](#)

School Supports Anti-Racism & Inclusive Teaching Environments

Our school welcomed the recent workshop events designed for staff to develop their capability in Anti-Racism & Inclusive Teaching Environments. These events were co-ordinated by our colleagues between the Staff Development and the Directorate of Equality, Diversity & Inclusion offices. **Adaku Ezeudo from PhoenixRize Consulting** deliver the workshop/s covering in detail the following learning outcomes for attendees;

- Understand the four dimensions of racism (historical, structural, institutional and individual)
- Develop competence and language to facilitate discussions about racism in the classroom
- Understand how whiteness as a power relation functions
- Learn how to be anti-racist educators

Thanks was offered to everyone involved and to Dr Ashley O'Donoghue, Head of Staff Development, TU Dublin .



Dublin's 'The Virgin Mary Bar' Goes Global

The School of Culinary Arts & Food Technology congratulates our friends in **'The Virgin Mary Bar' (Capel St, Dublin)** who have partnered with hospitality group MBT Restaurant Management to franchise their concept in the UAE capital, where it will be called TVM. The new bar is set to launch in summer 2021 in **The Galleria Al Maryah Island shopping centre** (photo below) **with the same alcohol-free ethos as the flagship Irish venue. The Virgin Mary was founded by Vaughan Yates in 2019.** Yates said: "When we first opened The Virgin Mary in Ireland, it was always our goal to see it spread to cosmopolitan cities worldwide, and with the launch of **TVM Abu Dhabi this summer**, we are thrilled to realise this ambition so soon." **Bartender Anna Walsh**, who developed the non-alcoholic cocktail offering at the original location in Dublin, has also created the menu for TVM Abu Dhabi. Niveen Ibrahim, executive director of MBT Restaurant Management, commented: *People in the UAE will now get to experience a fully fledged refined bar in a mall, and we will teach them how to drink differently."*



School Recruitment and Career Activities

Our School continue to line up a number of Secondary Schools to present our 'Careers in Culinary Arts and Food Technology studies' virtual presentations (via Teams to TY, 5th and 6th year students). Schools in Dublin, Cavan, Meath, Limerick and Wexford have received our virtual presentation and Q&A sessions for their student groups. These recruitment and career presentations in addition to the use of our school on-line resources (social media platforms, e-mail drops, offers to schools etc) , plus **TU Dublin's new CAO Hub** <https://www.tudublin.ie/cao/> continue to directly target prospective students and Guidance & Career Counsellors who had expressed interest in our programmes. We thank in particular colleagues who have directly assisted recent recruitment and career activities our **school office colleagues Fabiola Hand and Geraldine Skelly**, have both been very busy circulating invitations to these schools and fielding enquiries. **Mike O'Connor** has been busy co-ordinating the re-editing process of our school programmes videos to incorporate recent changes (**see next page**), these re-newed videos are available so please use and circulate them strategically to student groups. All colleagues are encouraged at this time to use their influence, their communication mediums, their contact channels to help drive student numbers and interest in our programmes because the period/s ahead will be most challenging. But working together we meet these challenges. **Please ensure that YOU have a full set of our school marketing materials to assist you towards recruitment activities** (these are available from James Murphy, Jackie Rigney or scaft.ie and include (1 pagers e-copies: School programmes, access routes, school videos, school presentation, TU Dublin prospectus 2021.22) and consider offering further 'Virtual School Presentations' to schools in your area, region , everything counts. **Some of the more recent recruitment events your school have also been actively involved include the following:** <https://www.tudublin.ie/opendayevents/htecsl/> <https://www.youtube.com/watch?v=0MMWfpd9yiY> <https://www.youtube.com/watch?v=6CfjgyiOWKA>



Industry, Academic & Civic Engagement

School Promotional Videos on TU Dublin YouTube (official) channel.

Our school welcomed the recent hard work behind the scenes to ensure that all our school programmes promotional videos are now updated and available for viewing and further dissemination. We thank in particular our colleague **Mike O'Connor (Assistant Head of School)** for ensuring this work was completed in a timely and professional manner. Mr. O'Connor reminds us that all our school promotional programmes videos are available to view on the **TU Dublin YouTube (official) channel**.

Additionally, within the channel, there's a playlist dedicated to Culinary Arts and finally he reminds us that these updated videos will be attached to our SCAFT webpage & TU Dublin admissions programme page shortly. Well done indeed, now let's get our school moving together and start sharing these promotional videos.



School Welcomes upcoming Irish Food and Drinks Awards Events

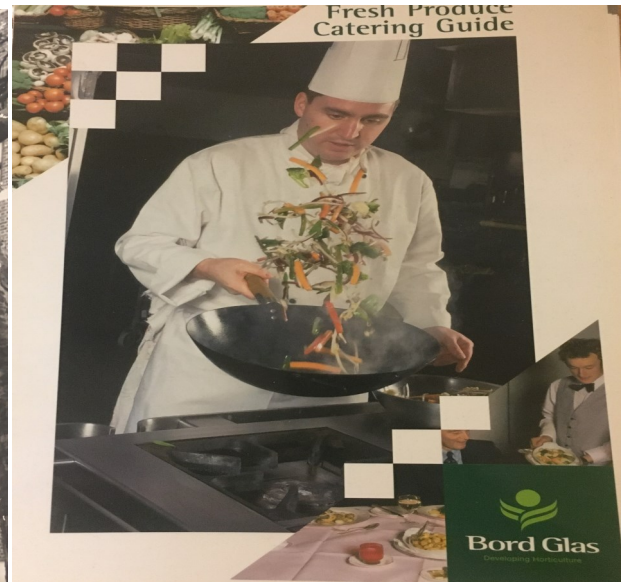
Blas na hEireann (The Irish Food Awards) the biggest competition for quality Irish produce on the island of Ireland. Products from every county in Ireland are usually entered into the competition to win Gold, Silver and Bronze Awards in a broad range of food and drink categories as well as key awards such as Supreme Champion and Best Artisan Producer. Entries are welcome on line, Key dates for 2021 28th May – Final date for entry / July & August – Judging / October – Awards are announced. Entry fees are €80 (ex VAT) per entry. **More details:** <https://www.irishfoodawards.com/about-blas-na-heireann/>



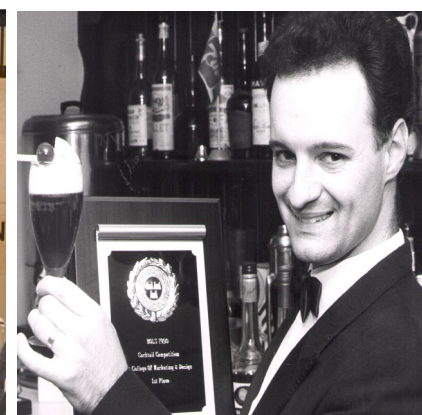
Irish Quality Food and Drink Awards (IQFDA) The IQFDA 2021 welcomes entries with a close date 2nd July. This year they offer a full awards programme with categories for products, people and performance and to highlight those retailers, producers and suppliers who have excelled in their field.



Remembering Times Past



Remembering Times Past



Celebrating Culinary Excellence (Our School Book—Published by O'Brien Press)



A CELEBRATION OF 75 YEARS OF CATHAL BRUGHA STREET

(The School of Culinary Arts and Food Technology, DIT)

Founded in 1941, Cathal Brugha Street is Ireland's premier culinary school, internationally renowned for the excellence of its graduates.

All in the Food showcases more than 80 delicious food and drink recipes from the school's award-winning lecturers, alongside famous alumni, industry legends such as DARRIA ALLEN, DERRY CLARKE, RICHARD CORBEGAN CATHERINE FULVIO, CONRAD GALLAGHER, PAUL KELLY, ROSS LEWIS, NEVEN MAGUIRE, MICHEL ROUX SNR and KEVIN THORNTON.



ALL IN THE FOOD
75 YEARS OF
CATHAL BRUGHA STREET

ALL IN THE FOOD



75 YEARS OF CATHAL BRUGHA STREET

Special hard back copies
available from all major
book stores, our school
office and culinary shop

€20

(Limited Availability)

What Happened when Baking went Virtual? 'The Authentic Assessment Model'.

Covid 19 has brought many challenges to our lives in so many ways it has been difficult to reason with them all. In January 2021, the university devised plans on how the delivery of semester 2 would take place and when we would reopen for face-to-face contact teaching. Plans were made and changed many times due to the ongoing uncertainty of the pandemic and safety measures. *The motto is always having a plan 'B' if plan 'A' fails*, but this year became challenging for both staff and students as plans were being axed and changed on a continual basis. The big question on everyone's mind was, what "IF"? Nobody wanted to ask or think about it, but it became clear that with the rapidly evolving Covid situation in Ireland the opening of universities for on-site teaching was not going to happen. Across many of the modules in the school we had to adapt and change how we were going to deliver our practical modules online and more importantly, how to assess the students learning outcomes. **The bakery teaching team** met on several occasions to discuss the options and challenges that would be faced by both the lecturers and the students; however, the team came to an agreement that **the same method of assessment would be used across all practical modules on the bakery degree.**

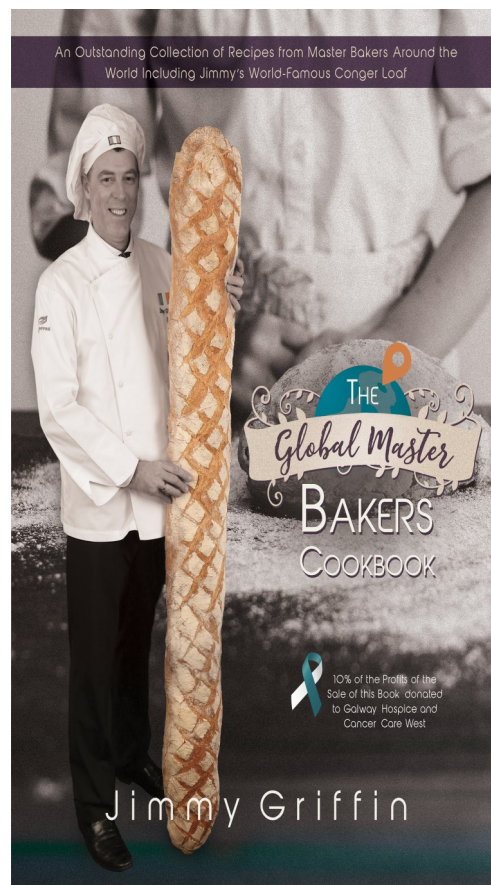
The teaching model chosen to deliver online practical classes was **the authentic assessment model**. Using this method, students were given a baking task based on the online delivery and resources for each of the practical modules across TU741 Baking and Pastry Arts Management in Years 1 & 2. It was challenging to teach practical classes online effectively, however **the students must be congratulated for engaging in a positive manner on a weekly basis in different circumstances that would have been unthinkable in previous years.** The bakery teaching team would like to share some of the excellent work that was produced from across the different practical modules this semester (**see photos both pages**) and thank the students for all their hard work and dedication. *The groups rose to the challenge and produced beautiful cakes, tarts, focaccia, and hot-cross buns.* (TU Dublin, Baking & Pastry Arts Lecturers: Ann-Marie Dunne, Shannon Dickson, Mary Jensen, Denise Connaughton, Jimmy Griffin.).





School Lecturer Publishes '*The Global Master Bakers Cookbook*'

The School of Culinary Arts & Food Technology congratulates our own baking and pastry arts Lecturer **Mr. Jimmy Griffin** on the recent publication of '*The Global Master Bakers Cookbook*'. Following on from the international success of Jimmy's first book, *The Art of Lamination*, this second book explores the world of the Global Master Bakers. These amazing bakers, pastry chefs, Meilleur Ouvrier's De France (MOF'S), A Michelin Star Chef, and world champions all have a story to tell and their connection to the books author. During his involvement in many global bakery events and competitions over the past 30 years, Jimmy has made connections with many interesting and passionate people from the bakery and food industry globally who share their recipes and favourite baking products with him in this book. The book features 59 international stars, 61 international recipes and 31 nations of the baking world. **The publication is available** as an eBook, paperback, and hardcover and is available directly from Jimmy or on all Amazon global



Roisin wins 'Fyffes' National Dessert Competition

Roisin Gallagher a qualified dietitian and student of our school's Erasmus Mundus Master's degree in food innovation and product development was crowned overall winner in the recent nationwide search by 'Fyffes' to find a new dessert that has a banana as its key ingredient. Roisin's winning recipe entitled '**Banana and Caramel Layer Cake**' contained thin layers of banana sponge, infused with banana, chocolate and cream ganache, all topped off with caramel and hazelnut praline.



School Welcomes 'TU Dublin Student Volunteering Awards' for 2021'

Our school welcomes the inaugural TU Dublin Student Volunteering Awards which took place recently (on-line). Special guest speakers included **Professor David FitzPatrick and Niall (Bressie) Breslin**, who accepted the TU Dublin 'Social Justice Hero' Award 2021. The event celebrated TU Dublin student volunteering activities (sharing their stories) while recognising their special contributions and showcasing how TU Dublin values their extra-curricular civic engagement activity on campus and off campus despite the challenges of Covid 19.



TU Dublin 'Food Forum Blog'

The TU Dublin Food Forum blog <https://tudublinfoodforum.wordpress.com/> has entered into its second year. The blog showcases work of **postgraduate and undergraduate students of TU Dublin School of Culinary Arts and Food Technology**, including but not limited to creative writing, selected critical essays, reflections on the student experience and audio visual material (coming soon). A **core element of the blog publications are the creative food writing pieces by the students of the MA Gastronomy and Food Studies**, these writings originated through their coursework in the innovative module *Food Writing and Media*, which challenges the students to explore their own imaginative and narrative writing along with their critical skills of the literature of food. Submissions of creative, critical or reflective pieces by all students are always welcome. Any suggestions or questions should be addressed to Anke Klitzing (Lecturer, TU Dublin) anke.klitzing@tudublin.ie.

Stephen's New Appointment with Dawn Meats & Dunbia

The School of Culinary Arts & Food Technology wishes to congratulate our **School Graduate Stephen Tummon** (Bord Bia Origin Green Ambassador) on his recent appointment as the **new Sustainability Manager with Dawn Meats and Dunbia**. Stephen states that *'this is a great role for him in a large company that will give him many opportunities to further his career aspirations'*. He also looks forward to continuing his relationship with our school going forward. We wish him well.



Bolton Trust Student Enterprise Competition

Our school wishes to congratulate both **DT416 (TU943) final year students, Erin O Dwyer and Steven Duffy who were finalists (photos below)** in the 2021 Bolton Trust Student Enterprise Competition held on March 24th, 2021. Under the guidance of **Gereva Hackett (Lecturer, TU Dublin)** both Erin and Steven were successful in winning 500 Euros and the award for 'Highly Commended in Culinary Arts' for their business plan 'Fresh Chef'. The Bolton Trust Student Enterprise Competition is open to all students across all three TU Dublin campuses and this year the competition was held virtually. For further information about the student competition, see : [Student Enterprise Competition - Research & Enterprise](#)

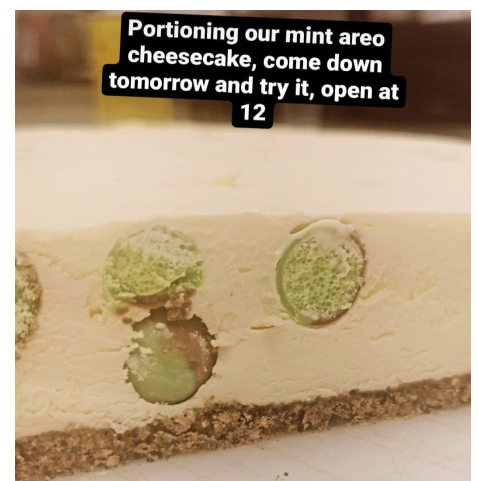
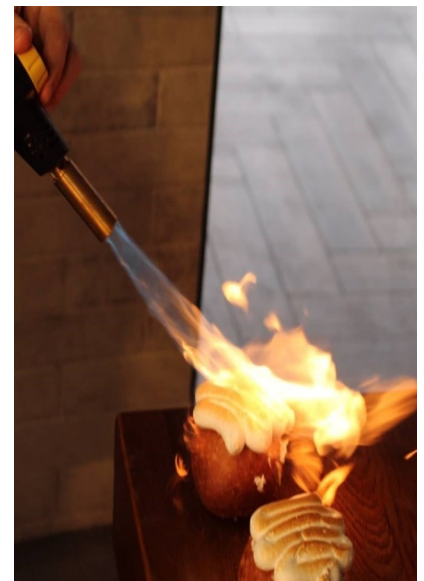


Student Support Appeal (TU Dublin Foundation Team)

The 2021 Student Support Appeal is now live and in just two weeks, **staff have raised over €14,500 raised through once-off donations and monthly salary deductions and an average gift of €250**. This year, you can also avail of payroll giving, meaning you can have a contribution deducted directly from your salary already. The Foundation is eligible to claim tax relief on all donations of €250 or more in twelve months, providing even greater impact on what you give. Just €21 a month could result in a total contribution of €424 for the 2021 Student Support Appeal with the tax relief added after twelve months. Remember, every euro raised will count, and every euro will go towards supporting our students.

School Student Launches Exciting 'Peckish Pop Up' Restaurant

Our school congratulates **third year Culinary Arts student Liam Britchfield** and colleagues (photos below) who set up a most innovative **new pop-up restaurant based at Loretta's Restaurant, Phibsborough, Dublin 7**. The restaurant will be running for 6 weeks and it is receiving some good reviews, see details below. *There's nothing like seeing new spots pop-up, and there's something even nicer seeing experienced restauranteurs giving newbies a helping hand! Three pals are going all in on this on this new and exciting pop-up restaurant venture as they've been "...looking to do something positive during the pandemic". Two of the lads are qualified and experienced chefs, they told us that they'll guarantee "it's gonna be some top notch grub!" - we're excited! Today is launch day for Peckish, so if you're around the Dublin 7 area and you're feeling a little bit peckish, why don't you give these guys a bit of support! The Peckish pop-up will be located at the much-loved Loretta's in Phibsborough, with **restauranteur Jimmy Wiley giving these new guys the space to flourish**. Hats off! These guys will be serving up some delicious burgers, bites and sweet treats. Check out the menu below. We're very into the 'Smoke It Up' burger, the buttermilk chicken tenders and the crispy loaded baby potatoes. Or listen, we really wouldn't say no to a Salted Caramel Whiskey donut either. Oh mamma, that sounds insanely good. (Source: Lynda Keogh, Lovin Dublin)*



Contributions of Success by Students & Staff

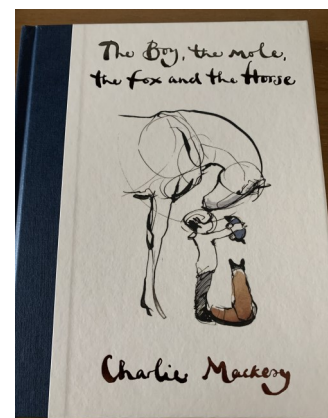
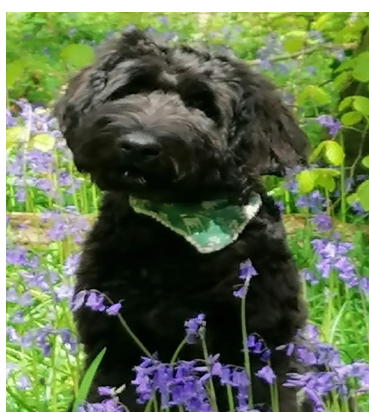
Teaching through Covid 19

(Denise Connaughton, Baking & Pastry Arts Lecturer, TU Dublin, [photo below](#))

Teaching both practical and theoretical subjects through Covid brought with it, difficulties never experienced before. I made the decision early on to teach my on- line classes in a relaxed, un- edited unfiltered style and to do them live to allow for interaction (I didn't get a lot in the beginning). My chosen approach intended **to show students the human side of the people who deliver lecturers**. I decided to have my camera on and presented myself to them in different casual clothing every Friday class and as time went by students began to open up to me privately through e-mail. My unkempt hair also probably helped. I then bought a dog (as did 100,000 other people) nothing new there, this dog became known to all my classes and was affectionally known as *"Kevin the therapy dog"* ([photo below](#)). He became an integral part of all my classes each week but especially to the final year students. These students I felt were the worst affected psychologically by being away from friends while trying to engage with college work and cope with whatever family complication's that arose out of Covid. Kevin became the highlight of many students' weeks as many e mailed me when the term ended. I bought a little book *'The Boy, the mole, the fox and the Horse'* ([photo below](#)) which I shared this with my students by reading a line or two to them each week and showed them the illustrations. Some students even bought the book themselves. I tried to **convey to the students that lecturers are human too and struggle no matter what way we present ourselves**. I got one particular email that prompted me to share with you all. **Maybe we all should look past perfection and reach those that need help by allowing ourselves to be judged**. I did and this e mail is the reward. This student has kindly allowed me to share.

*Hi Denise, Just sending my final piping work to you. I have to say it's not my strong point, but I did actually enjoy it! I just want to say thank you for reaching out to me a few months ago, you were the first person to reach out to me and I really appreciate it! You were so kind, patient and understanding. Something that I will always remember about my time in TU Dublin was my first week in first year. We had your class on a Friday morning. You asked why we all chose to take part in this course. **Everyone's response was because they liked it and enjoyed baking**. You paused and wrote on the board in big letters "therapy". **I had a massive smile on my face when I heard you explain how baking was your therapy**. This was my exact reason for doing this course. I lost my mam when I was 11 and ever since then, baking became my therapy, my source of release that I need every now and again. Since you reached out to me a few weeks ago, when I really wasn't coping great, **I threw myself back into "therapy" and set up a baking page on Instagram and ever since then I've been flying with orders!! I have even been offered a new job in a small local bakery and I start in June**. It's been a crazy year, well 15 months really. I really hope you are doing okay, and thank you so much for reaching out to me, you reminded me what I needed to do for myself. **Thanks so much for all your guidance and kindness over the last 4 years. I have really enjoyed having you as a lecturer**.*

This is why I love teaching, enjoy your well deserved summer holidays everyone, see you all soon.



Fitness

Our school thanks our colleagues for their TU Dublin on-line Fitness classes, their hard behind the scenes has helped to maintain all fitness classes for colleagues. These classes are 30 minutes and are currently delivered virtually, if you are struggling to make time at lunch, they also recommend trying their early morning classes at 8.30 am. So why not start your day off right. **Full and extended timetable of classes is available at <https://app.glofox.com/portal/#/branch/53c41a86fe25f09c1c8b4569/classes-week-view>** or you can download our **TU Dublin Fitness App**.



GET ACTIVE

TU DUBLIN FITNESS

6 Week

Ladies who Lift

virtual

BOOK WITH TU DUBLIN FITNESS APP

TU DUBLIN FITNESS

The main currency for the academic is not power, as it is for the politician, or wealth as it is for the businessman, but reputation.

STAND OUT FROM THE CROWD

Mental Health

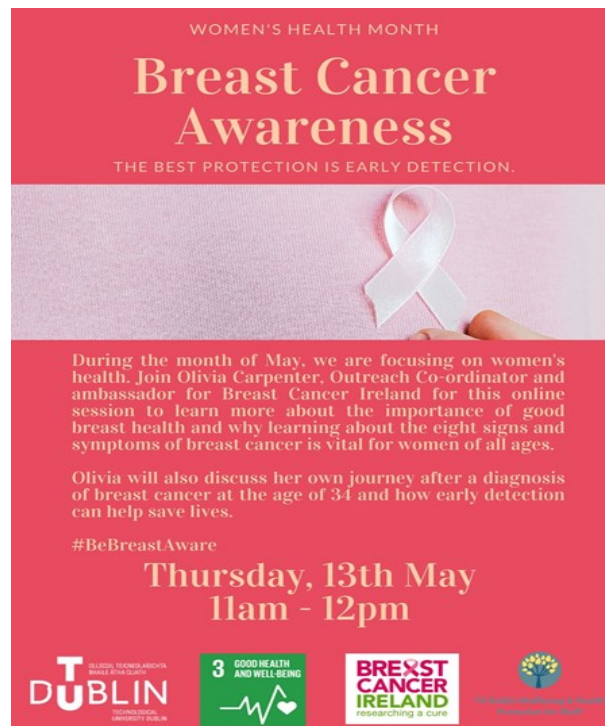
Our Staff Development Team colleagues under the theme 'Brain Health' recently organised some webinars to address these serious concerns for all colleagues. They remind that if you missed these webinars which took place in support of this theme, they are now available to watch on the Staff Development YouTube channel: **Understanding Dementia with the Alzheimer Society of Ireland / Understanding Migraine with the Migraine Association of Ireland**. You can now also find a recording of the webinar 'Brain Health & Dementia Risk; Developing your own personal prevention plan' provided by the Dementia Research Network Ireland.

Managing Family and Relationships / EAPs

Our colleague (Geraldine Egan, Leave & Benefits, TU Dublin) kindly reminded us of the recent webinars entitled *Managing Family and Relationships* which explored how we can better manage our relationships, with a focus on the different added stresses of COVID-19 and how to best deal with a variety of situations. Full details all EAP (Employee Assistance Programme) details are available at; <https://www.dit.ie/hr/employeeassistanceprogramme/eapwebinarsnewsletterslatestnews2021/>

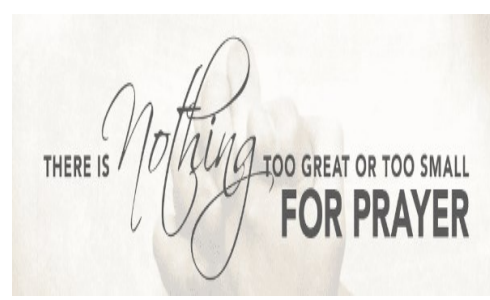
School Supports Workshops for 'Women's Health Month'

Our school welcomed the recent series of workshops created to highlighted 'women's Health Month', Women make up half the workforce in Ireland and our school encourages all our female colleagues to make health and wellbeing their priority.



TU Dublin's Pastoral Care and Chaplaincy Service

We thank our colleagues at TU Dublin's Pastoral Care and Chaplaincy Service for their dedicated and continued support to all our staff and students. This service is available on a 24/7 basis for 52 weeks each year. The skills set among the team allows us all to face our future with confidence. The Chaplains are on campus and are accessible. They remind us to always feel free to [contact a chaplain](#) at any time. The bottom line they state is ***don't be alone with your problems and if there is any issue that is annoying you about college life come and chat about it ... we'll try and find a way around it together.*** Finally they add that we all should keep in touch with them because they are there to support everyone, some of the main areas they also offer support includes (Peer Mentoring, Mindfulness, Faith and Spirituality, International Students)



Towards Covid 19 Resources for Students and Staff

Our school would like to remind colleagues that your **Response Management Team members (Mike O'Connor, Jackie Rigney and James Murphy)** and our **Lead Worker Representative (Thomas Cooney)** will continue to work hard with all our staff and students to ensure compliance with the on-going regulations. Your team thanks all our colleagues and our students for your on-going support and assistance during these most challenging times. TU Dublin have also prepared a *quick reference guide to what to do if you, a colleague, or a student becomes unwell with possible COVID-19 symptoms on campus*. In line with government guidelines, wearing a face-covering is mandatory in all indoor areas on campus, including the Library, to protect you and other staff and students. If you have a disability or medical condition that does not permit you to wear a face-covering it is advisable for your protection and that of others that you consult your GP for advice about the appropriateness of attending campus/engaging in close contact with others in the absence of any form of face-covering. *These precautions are in place to ensure the safety of everyone concerned and anyone coming to campus needs to be constantly vigilant.* TU Dublin will also continue to provide updated information on the **university's response plan to COVID-19** on www.tudublin.ie/covid19 and on the intranet.

Updated Guidance and FAQs for Public Service Employers during COVID-19

The Department of Public Expenditure and Reform (DPER) issued an updated **Guidance and Frequently Asked Questions for Public Service Employers during COVID-19**. The information was been added to 'Updates for Staff' at www.tudublin.ie/covid19 where you can also download a copy



Suspected case/s of Coronavirus - What to do (HSE advice)

The HSE offered the following advice for anyone with a suspected coronavirus case:

- ◆ Other employees can **continue to work**
- ◆ Anyone that was in **close contact** with the suspected case - **restrict movement**
- ◆ Ensure social distancing in the workplace **2 metres** (6.5 feet) apart
- ◆ **Stagger breaks** to ensure 2 metre distance

Follow HSE guidelines

DO

Wash your hands properly and often.

Cover your mouth and nose with a tissue or your sleeve when you cough and sneeze.

Put used tissues into a bin and wash your hands.

Clean and disinfect frequently touched objects and surfaces.

Avoid close contact with people - keep a distance of 2 metres between you and others.

Avoid crowded places, especially indoors.

Stay at home if you are sick to help stop the spread of whatever infection you may have.

DON'T

Do not touch your eyes, nose or mouth if your hands are not clean. Do not share objects that touch your mouth – for example, bottles, cups. Do not shake hands.

See HSE You Tube video: <https://www.youtube.com/watch?v=ztj7JhMt3Wc>

If a case is confirmed **contact tracing will be carried out by the HSE.**



Coronavirus COVID-19

If you have fever and/or cough you should stay at home regardless of your travel or contact history.

If you have returned from an area that is subject to travel restrictions due to COVID-19 you should restrict your movement for 14 days. Check the list of affected areas on www.dfa.ie

All people are advised to:

- > **Reduce** social interactions
- > **Keep a distance** of 2m between you and other people
- > **Do not** shake hands or make close contact where possible

If you have symptoms visit hse.ie OR phone HSE Live **1850 24 1850**

How to Prevent

- Stop** shaking hands or hugging when saying hello or greeting other people
- Distance** yourself at least 2 metres (6 feet) away from other people, especially those who might be unwell
- Wash** your hands well and often to avoid contamination
- Cover** your mouth and nose with a tissue or sleeve when coughing or sneezing and discard used tissue
- Avoid** touching eyes, nose, or mouth with unwashed hands
- Clean** and disinfect frequently touched objects and surfaces

Symptoms

- > Fever (High Temperature)
- > A Cough
- > Shortness of Breath
- > Breathing Difficulties

For Daily Updates Visit
www.gov.ie/health-covid-19
www.hse.ie

Ireland is operating a delay strategy in line with WHO and ECDC advice



COVID-19 HAND HYGIENE BEFORE AND AFTER USING A MASK

Safe use of Masks

THE MASK YOU NEED

DO: REMEMBER TO WEAR THE CORRECT MASK FOR THE TASK:

- Wear Surgical mask: for droplet precautions, or when providing care within 2 metres of any patient, or when working within 2 metres of another healthcare worker for more than 15 minutes.
- Only wear FFP2 (F1 Checked) or FFP3 mask (F1 Tested) for aerosol generating procedures.

WEARING THE MASK

- DO:** Wear your mask so it comes all the way up, close to the bridge of your nose, and all the way down under your chin.
- DO:** Press the metal band so that it conforms to the bridge of your nose.
- DO:** Tighten the loops or ties so it's snug around your face, without gaps. If there are strings, tie them high on top of the head to get a good fit.

DO NOT:

- Wear the mask below your nose.
- Leave your chin exposed.
- Wear your mask loosely with gaps on the sides.
- Wear your mask so it covers just the tip of your nose.
- Push your mask under your chin to rest on your neck.

ONCE YOU HAVE ADJUSTED YOUR MASK TO THE CORRECT POSITION, FOLLOW THESE TIPS TO STAY SAFE:

- ALWAYS change your mask when leaving a room.
- ALWAYS change mask when leaving a room or sitting a single patient isolation room.
- ALWAYS change mask if it is dirty, wet or damaged.
- NEVER touch your mask with your hands when it's on.
- NEVER store your mask to your pocket.

REMOVING THE MASK

- Use the ties or ear loops to take the mask off.
- Do not touch the front of the mask when you take it off.

DISPOSING OF THE MASK

- Dispose of mask in a healthcare risk waste bin.
- IF HEALTHCARE RISK WASTE SERVICE IS NOT AVAILABLE: The mask, along with any other PPE used, needs to be double-bagged and stored for 72hrs in a secure location, then put in the domestic waste.

School Staff Resources: One Drive [Sharing Folder/s]

The School of Culinary Arts & Food Technology have recently begun the work of migrating dedicated staff resources on to **ONE DRIVE** (within school colleagues shared folders) the following resources listed below are available for staff;

- **Recruitment:** School electronic resources (including videos), presentation and marketing materials towards schools and industry presentations by staff (please also just request access to hard copy materials, brochures, flyers, etc.).
- **Research & Dissertations:** (New) School Harvard Referencing Guide, School Dissertations Handbook and schedules.
- **Covid 19:** Temporary removal of assets doc, TU Policy Docs, Public Service Docs, Posters & Signage, PPE equipment.
- **Forms:** equipment loans, consent forms, educational tours, dress code, use of facilities, risk assessment, GDPR, H&S Training Policy for staff, Opening and Closing Procedures—Practical classes, SC7-Fitness to work, Garda Vetting, Staff Meetings Ground Rules.
- **Allergens:** training materials, students, TU Dublin Allergen Policy, banner allergen codes, student medical docs.
- **School Newsletters:** All previous seasonal issues for reference and dissemination to all our supporters.
- **School events, photos, videos & development:** all activities held via the school. (includes back years-archive photos)
- **SCAFT Risk Assessment Docs, SOPs (School Standard Operating Procedures):** in accordance with Covid 19 guidelines.
- **Academic Affairs—Exams / Results:** Boards, results, awards, supplementals, R10s etc.
- **Staff Training Resources:** Our school continually upload the latest staff training videos (covering new laboratory equipment, specialist equipment training, orientation training etc, please use these resources)

School Restaurants and Bakery Shop, West Wing, Central Quad, Grangegorman

The school have *two training restaurants which will be based in the West Wing area of the Central Quad, TU Dublin, City Campus, Grangegorman*. The School of Culinary Arts and Food Technology would like to thank you for your support of our training restaurants and the culinary shop we *look forward to receiving your bookings and custom from September 2021 -onwards (accepting HSE guidelines on social distancing etc.)*. We wish to remind you that our Training Restaurants is a classroom environment and our primary objective is to facilitate student learning. *Listed below are contact details you will require for bookings and orders in 2021.22*

RESTAURANTS: Warren Mcelhone warren.mcelhone@tudublin.ie
Lynsey White Lynsey.white@tudublin.ie James Sheridan james.sheridan@tudublin.ie

CULINARY BAKERY SHOP: Gary Poynton (**photo below, right side**) 01-2206046 gary.ponyton@tudublin.ie

SOCIAL MEDIA HANDLES: [@tudublin_dining](https://www.instagram.com/tudublin_dining) [#TUDublinfood](https://www.instagram.com/TUDublinfood)



Photo take prior to HSE social distancing guidelines.



Thank You **'INSPIRED'** Friends of Culinary Arts

Gold Plaque Supporters




MUSGRAVE
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Country  Crest

Ballymaguire
Foods 



robot  coupe[®]

INSPIRED Friends of Culinary Arts

Thank You 'INSPIRED' Friends of Culinary Arts

INSPIRED Innovative Supporters of Professional Industry
Research, Education and Development.

Silver Plaque Supporter



Trade Associations

On behalf of the School Management team we also note the following Industry bodies and trade associations for the support provided to the School: Euro-Toques Ireland. Panel of Chefs. Irish Hotels Federation. Restaurant Association of Ireland. Licensed Vintners Association. Vintners Federation of Ireland. Irish Bakers Association (Formally FCBA). Irish Guild of Sommeliers. Bartenders Association of Ireland. Finally the *School of Culinary Arts & Food Technology* achievements and on-going developments are only possible through staff interactions with industry, students and trade associations: **We thank all staff and our supporters for this excellent work, well done.**

INSPIRED Innovative Supporters of Professional Industry Research, Education and Development

The significant achievements of the School would not be possible without the generous and ongoing commitment of our industry supporters. Our **INSPIRED Friends of Culinary Arts**, a group of industry supporters who help to sustain the school's mission to deliver a diverse, dynamic and distinct education and to build on the long standing links with industry. Supporting the school through various initiatives providing opportunities for our students and graduates that are valued by industry, the objectives of the INSPIRED Friends of Culinary Arts are:

- **Enhancement of the Student Experience**
- **Research and Development**
- **Programme Support**
- **Philanthropic Funding**
- **School Scholarship Awards**
- **Bespoke Programmes**

The support of the INSPIRED Friends of Culinary Arts is crucial in providing pathways to success for our students and underpins the transferability and adaptability of our graduates' skills in the workplace to ensure that industry needs are met.

Thank you to all our INSPIRED Friends of Culinary Arts for your continued support.